GLAZED GREEN ONIONS

12 large green onions
Salt
2 tablespoons butter or margarine
2 tablespoons brown sugar

Clean onions, leaving most of the green top on. Cook in boiling salted water to cover in skillet 8 to 10 minutes, or until tender. Drain off water and add butter and sugar. Cook over low heat 8 minutes, or until golden brown. Makes 2 or 3 servings.